

The Palms

APPETIZERS

Tapenaded Goats Cheese Mille Feuille - 16;Leaves' of Goats Cheese Log, Tomato and Grilled Marinated Zuchini, with Mediterranean Black Olive Paste.

Red Snapper - with Pineapple and Scotch bonnet.

Poached Snapper - with Sugar and Spice. With Island Lettuce and a light Balsmico Vinaigrette.

Thai Duck Satay - Thai Red Curried Duck Breast Satay on Glass Noodles, Sautéed Callaloo and Oriental Sauce.

SOUP

Chilled Cucumber and Yogurt - Very Refreshing Delicate Persian Soup Citrus Tinged with Lime and Mint.

Cream of Mushroom - Smooth and Creamy Mushroom Soup, Served with a Paprika Cheese Straw.

Jerk Minestrone - Italian Favorite Soup Jamaicaned with Local Vegetables and Jerk Sausage.
SALAD

Please Choose Your Salad from the Salad Bar

ENTREE

Baked Kingfish Delice - Fillet of Oven Baked Kingfish with Red Wine Veal Jus and Capers.

Lamb a la Crème Turbigo - Roasted Lamb Leg with Kidneys in a Mustard Café au Lait Sauce with Tomato and Duchesse Potatoes.

Grilled Lobster Tail Provence Style - Served with Garlic Butter, Lime and Rice.

Vegetarian Choice - Cauliflower and Broccoli Buds finished with Chopped Hard Boiled Egg and Gratinated with Pecan Nut Crumbs. Red Sweet Pimento Coulis.

DESSERT

Romanoff Passion Pavlova - Meringue Shell Filled with Liqueured Strawberry and Vanilla Cream, in a Pool of Passion Fruit.

Chocolate Chip Cappuccino Mouse

Avocado Syllabub - Sweetened Avocado with whipped Cream, with Papaya and Nibbs of

Almonds.

'Tatin'ed Apple and Pear Filo Tart - Served Warm with Ice Cream and a Dialogue of Coulis.